

STYL'VER ORIGINES

Thought as a return to the sources of forging, cutlery and materials, GOYON-CHAZEAU's new line STYL'VER ORIGINES shows a stylized rusticity.



The blade and the bolster keep their raw forge aspect; the handle is hand-crafted in a noble wood, selected for its rich shades, and struck with a brass cylinder that surrounds the central rivet.

Guarantee of GOYON-CHAZEAU's quality for an exceptional cutting edge, a flat grinding finishes the knife. Heir to an ancestral know-how that she wishes to value more than ever, the Styl'Ve Origines line brings a soul supplement to the contemporary table art.

SPECIFICATIONS

Handmade in France
X46Cr13 forged stainless steel
Flat grinding
Razor sharpening
3 rivets assembly, the one in the middle is surrounded by a brass cylinder

CARE AND SHARPENING TIPS

Handwash the articles.
We recommend to regularly sharpen the knives to keep a good cutting edge.
For a good sharpening, we recommend to use a good quality sharpening steel with 25 or 30 cm length.



STYL'VER PATTERN

It is the curvature of the hand palm that has given to the STYL'VER its particular handle camber and its "S" shaped silhouette.

Its definitive name, STYL'VER, is a neologism stemming from the combination of the 3 terms STYLE (design), SILVER (metal), and SILVA (forest), which evoke the richness of the product and its universality.

Its contemporary design (STYLE) is balanced with a natural and instinctive inspiration (SYLVA) while emphasizing the all-metal ranges that make one of the main production detail of GOYON-CHAZEAU cutlery (SILVER).



Counter display

Gift box of 6 knives



ABOUT GOYON-CHAZEAU

GOYON-CHAZEAU is a third generation know-how family company, located very close to Thiers since the 1950s. The cutlery factory has been granted by the EPV label (Living Heritage Company label, awarded by the French state), for its unique expertise of stainless steel welding and forged knives manufacturing.

Through its Laguiole, Le Thiers and Styl'Ve collections, GOYON-CHAZEAU creates & manufactures all its table knives and cutlery, kitchen knives and folding knives.

All are 100% French handmade with materials that all come from

Thiers, capital city for French cutlery
for six centuries.

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